

# alles isst gut – The AllesWirdGut Office Cafeteria

*What's cooking?*

No, AllesWirdGut Architects are not opening their new in-house cafeteria just because the name chosen for the place—alles isst gut—makes for such a fine pun.

If architects are asked about what drives and motivates them, their answer often speaks to high aspirations: “Shaping our world and making it a little better.” That’s thinking far beyond any built project.

So it is only logical for an architecture office to also consider the culinary well-being of its employees, its environment. From the hardware—which, in the case of the AllesWirdGut cafeteria, involved the sustainable repurposing of a 1970s office structure—to innovative interior design including newly developed furniture, and to the actual preparation of a menu in the kitchen on a daily basis.

Functional, inexpensive, nice atmosphere, and healthy—it can be that simple, if you put architects on the job.

On Friday, October 5, the AllesWirdGut cafeteria is officially opened. We look forward to see you there; please make sure to register at [press@awg.at](mailto:press@awg.at).

The new in-house cafeteria is the latest innovative project adventure conceptualized and designed by AllesWirdGut. The 1970s office building, in which the architects have occupied two floors for a couple of years now, providing office space for 50 people, seems suited to accommodate a “company kitchen” only on a closer look.

On the ground floor, AllesWirdGut have installed an office kitchen for employees, usable also for meetings and events. The result is a space with a relaxed atmosphere that equally lends itself to meetings in smaller groups and to large dinners, lectures, or parties.

Based on the conviction that the best ideas are created during shared lunch breaks, sitting together over coffee and cake, or playing a well-deserved after-work game of table soccer, having the right person as female chef of the *alles isst gut* - cafeteria is of course crucial.

In Elfi Hochleitner, a chef with a heart and mind for the job was found who has top restaurant experience and the organizational talent that it takes to put, with different helpers, all with an architecture background, 50 balanced, healthy, and affordable meals on the table every day.

The design of AllesWirdGut follows the maxim that “less is more,” with much remaining visible, open, easily accessible like in a workshop. The color concept and the choice of materials rely on green tones and cluster pine wood. Foldable benches along the walls can, if necessary, be moved out of the way, as can the swivel table lamps. This provides room even for large groups and makes the space usable for multiple purposes.

As regards the rest of the furniture, we banked on the experience of previous projects, which means on participation, like in *magdas* Hotel: each every employee can bring his or her favorite chair. The AllesWirdGut take on the matter is the same it is for planning tasks of all scales: it is attention and a sense of community that shape our environment. And then all will be good in the end.

Planning: AllesWirdGut

Project Stages: 1–8

Client: AllesWirdGut

Completion: 04.2018

GFA: 200 m<sup>2</sup>

Team: Johannes Windbichler, Nadine Tschinke, Rachele Albini

Site supervision: Buchegger Baumanagement, Wien

Electric engineering: Kubik Projekt GesmbH

Photos: tschinkersten fotografie, 2018

Illustrations: AllesWirdGut